

The Pouya Estate

- **Founded:** 2017 by Fernanda Parra
- **Winery Location:** A creative arrangement of shipping containers turned into a winery in a small village east of Valle de Guadalupe towards Tecate.
- **Region and grape source:** Fernanda sources her grapes from a few old vine privately owned vineyard sites in Valle de Guadalupe. All are organically farmed and harvested by hand.
- **Notes:**
 - Pouya makes natural wines with no additions or corrections. They do not undergo filtration or stabilization. Only minimum sulfites are added at bottling - 30 ppm.
 - Pouya is a woman-owned, woman-operated LGBTQ boutique production founded and run by Fernanda Parra.
 - Fernanda is a Baja native who received her M.S. in enology, ampelology and viticulture after attending university in Montpellier, France. She started her wine career working at the lab at Tenuta Rapitala in Sicily and then worked as a cellar intern at Domaine La Criox Montjoie in Burgundy. Eventually she returned to Mexico work with Camillo Magoni as assistant winemaker at the Magoni Estate. Pouya is her personal project, and it reflects the culmination of years of training and hard work combined with the desire to participate in the expression of her heritage and love for Baja's terroir.
 - The name Pouya is an homage to her great grandfather, a French scientist that fell in love with Baja.

Total Production: 800 cases, 6 - 8 wines (additional small batch wines made in some vintages)



2023 Pet Nat Remix - Pouya

Tasting Notes and Drinking Window:

A wildly delicious wine from Pouya that just keeps getting better, the 2024 Pet Nat remix saw the introduction of some bright and crispy chardonnay that only adds to this wine's already eclectic and adventurous allure.

only 84 cases made!

Drinking Window: upon release - 4 years

Vintage:

2023

Blend:

39% Merlot, 38% Chardonnay, 23% Grenache

Producer:

Pouya

Winemaker:

Fernanda Parra - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe - (Grenache and Merlot) Olegario Sandoval vineyard planted in 1969. Site is dry farmed organically and composed very sandy soils. Elevation is 1,100 ft, approximately 15 miles from the Pacific.

Valle de Guadalupe - (Chardonnay) Ejido San Antonio de las Minas – non-grafted rootstock planted in 2015 at an elevation of 950 ft in soil of sandy loam.

Winemaking:

All varieties were harvested on the same day (August 27th) by hand and harvested by hand, then crushed, destemmed, and direct pressed without any maceration. Fermentation was kept at the lowest possible temperature to slow

the process and the wine was bottled at 1.6 brix on Sep 11th. Fermentation completed in the bottle and the wine was aged sur lees for 4 months before disgorging to eliminate the gross lees and filled with the same wine.

Sulfites: no sulfites added

Alcohol:

11.8%

Farming:

Organic, Sustainable